



## 2020 SAUVIGNON BLANC KNIGHTS VALLEY, SONOMA COUNTY

## Winemaking

Grapes hand-harvested at night, sorted, destemmed, gently pressed, then thoroughly settled, before beginning a slow fermentation at cool temperatures.

## **Tasting Notes**

AVA

Lithe and refreshing, this Sauvignon Blanc delivers an enticing mix of citrus and tropical flavors of lime, kiwi, and kumquat that lead to a clean mineral finish. Its versatility makes it equally at home as the start to an elaborate dinner or as the featured wine at a beach clambake. Fresh seafood, Thai vegetable curry or Indian chickpea curry are all great matches. For an elegant brunch, try pairing with an herb soufflé, goat cheese omelet or egg frittata. Enjoy now through 2028.

Vineyard Knights Bridge Estate Vineyard Blocks 6A. 6B Soil White alluvial Variety 100% Sauvignon Blanc Clones 1, 30-Musque Harvest Date August 24, 2020 **Barrel Aging** 6 months in 90% stainless steel, 10% neutral French oak TA 6.4 g/L

Knights Valley

pH 3.41
Alcohol 14.0%
Bottling Date March 30, 2021
Belease Date May 1, 2021

Release Date May 1, 2021

Cases 145